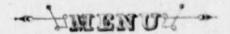


Brunswick Club THIRD+ANNUAL+DINNER Dec. 31st, 1881.



SOUP

Oyster

FISH

Boiled Codfish, Egg Sauce Potato Croquet

ENTREES

Oyster Patties, a la Française Fillet de Boef, Pique au Champignon

Turkey Croquets, a la Sauce Tomat

BOILED

Leg of Mutton, Caper Sauce

Corn Beef and Cabbage

ROASTS

Ribs of Beef, Yorkshire Pudding Saddle of Mutton with Jelly Stuffed Turkey, Cranberry Sauce

VEGETABLES

Boiled Potatoes

Mashed Potatoes

Parsnips fried in Batter

Stewed Tomatoes

Hubbard Squash

GAME

Saddle of Venison, Red Currant Jelly Quail on Toast

COLD ORNAMENTED DISHES

Boned Turkey, a la Aspie Jambone Decore, au Verduer Arch of Buffalo Tongues, a la Galet Chicken Mayonaise, en Belvue

CELERY AND CHEESE

LATTUE

PUDDING & PASTRY

Boiled English Plum, Branc's Sauce

Comat

bbage

Jelly

intoes

Haked Queen, Lemon Sauce

Lemon Meringue Pie Mince Pie Gooseberry Tart

Peach Tart Frosted Fruit Cake Raisin Cake

Citron Cake Delicate Cake

Bordeaux Kisses Lafayette Cake Parit Fois

Spanish Macaroons Almond Croquet

FRUIT & JELLIES

Champagne Jelly Charlotte Russe Rum Jelly Italienne Cream Vanilla Ice Cream Malaga Grapes Oranges and Apples

Assorted Nuts and Raisins

FRENCH COFFEE